

DERWENT-ACC-NO: 1995-270315
DERWENT-WEEK: 199741
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TITLE: Cream for industrial confectionery based on anhydrous
food fats -
contains viable freeze-dried lactobacilli, used as alternative to
yoghurt
without acidic taste

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PRIORITY-DATA: 1994IT-MI00186 (February 2, 1994)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	
PAGES	MAIN-IPC		
IT 1269213 B	March 21, 1997	N/A	000
A23C 000/00			
EP 666031 A2	August 9, 1995	E	003
A23C 009/123			
AU 9511585 A	August 10, 1995	N/A	000
A23L 001/19			
CA 2141721 A	August 3, 1995	N/A	000
A23C 013/16			
JP 08033456 A	February 6, 1996	N/A	003
A23L 001/19			
EP 666031 A3	July 24, 1996	N/A	000
A23C 009/123			

DESIGNATED-STATES: AT BE CH DE DK ES FR GB GR IE IT LI LU MC NL
PT SE

CITED-DOCUMENTS: No-SR.Pub; 1.Jnl.Ref ; EP 159891 ; JP56002908 ;
US 4150163
; US 4205132 ; US 4963379

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
IT 1269213B	N/A	1994IT-MI00186
February 2, 1994		
EP 666031A2	N/A	1995EP-0200234
January 31, 1995		
AU 9511585A	N/A	1995AU-0011585
February 2, 1995		

CA 2141721A	N/A	1995CA-2141721
February 2, 1995		
JP08033456A	N/A	1995JP-0015874
February 2, 1995		
EP 666031A3	N/A	1995EP-0200234
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A23C009/123 ;
A23C013/16 ; A23G003/00 ; A23L001/03 ; A23L001/19

ABSTRACTED-PUB-NO: EP 666031A
BASIC-ABSTRACT: Cream for industrial confectionery based on
anhydrous food fats
contains viable freeze-dried lactobacilli at a concn. of 0.01-0.5
wt.% and has
an Aw value of 0.3-0.5.

Also claimed are bakery prods. of industrial confectionery
comprising the
cream.

Pref. the cream contains 5-15 wt.% powdered yoghurt.

The lactobacilli are selected from Lactobacillus acidophilus,
Streptococcus
thermophilus and Lactobacillus bulgaricus. The Aw value is
0.3-0.35.

The cream comprises (pts.wt.) anhydrous vegetable fats (45-65),
mono-and
di-saccharides (20-40), powdered milk (5-25), powdered yoghurt
(5-15), flavours
(0.1-0.5) and the lactobacilli (0.01-0.5).

USE - The creams are valuable alternatives to yoghurts, as a food
source of
viable lactobacilli, for people who do not like the marked acidic
taste of
yoghurt.

The cream can be used for filling cookies, snacks, and other
bakery prods..

ADVANTAGE - The cream couples the nutritional properties of
yoghurt, including
vitamin supply granted by the viable lactobacilli, with the
pleasant
organoleptic properties of confectionery prods..

The prods. have shelf lives of 3 months at room temp..

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

CREAM INDUSTRIAL CONFECTION BASED ANHYDROUS FOOD FAT CONTAIN
VIABLE FREEZE DRY
LACTOBACILLUS ALTERNATIVE YOGURT ACIDIC TASTE

DERWENT-CLASS: D13 D16

CPI-CODES: D03-B13; D05-H08;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0135U

SECONDARY-ACC-NO:

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